WEST Search History

DATE: Wednesday, May 07, 2003

Set Name side by side	Query	Hit Count	Set Name result set
DB=USPT,JPAB,EPAB,DWPI; PLUR=YES; OP=ADJ			
L5	L2 and seed and raffinose and stachyose	6	L5
L4	L2 and seed (3a) (raffinose and stachyose)	0	L4
L3	L2 and seed (3a) (phytic (w) acid)	0	L3
L2	L1 and (mutant or genetic (a) defect)	8	L2
L1	soybean and myo-inositol near3 synthase	14	L1

END OF SEARCH HISTORY

L4 ANSWER 10 OF 10 WPIDS (C) 2003 THOMSON DERWENT
AB US 5710365 A UPAB: 20010116
Hybrid or **mutant soybean** plant homozygous for at least 1 gene that confers a **heritable phenotype** of a seed stachyose content of < 35 mu mol/g is new.

The soybean plant is not a member of the line LR28.

Also claimed are seeds of the soybean plant.

USE - The plant can be used in a process for making a soy protein product that is low in stachyose, comprising processing seeds from a soybean plant as above, the processing including:

(a) cracking the seeds to remove the meats from the hulls;

(b) flaking the meats obtained in step (a) to obtain a desired flake thickness;

(c) heat denaturing the flakes obtained in step (b) to obtain a desired Nitrogen Solubility Index, and

(d) grinding the denatured flakes of step (c) to obtain a desired particle size.

The process results in a full fat soy protein product.

The full fat flakes obtained in step (b) can be contacted with a solvent to extract oil from the flakes to a desired content level resulting in defatted flakes (all claimed).

Dwg.0/2

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(FILE 'HOME' ENTERED AT 13:41:28 ON 07 MAY 2003)

FILE 'CAPLUS, BIOSIS, MEDLINE, AGRICOLA, CAOLD, CASREACT, CROPU, DGENE, DPCI, ENCOMPPAT2, EUROPATFULL, FSTA, IFIPAT, INPADOC, JAPIO, NTIS, PAPERCHEM2, PATDD, PATDPA, PATDPAFULL, PATOSDE, PATOSEP, PATOSWO, PCTFULL, PCTGEN, PIRA, RAPRA, SYNTHLINE, TULSA, ...' ENTERED AT 13:41:52 ON 07 MAY 2003

L1 1165 S SOYBEAN (3A) MUTANT
L2 4871 S (HERITABLE OR INHERITABLE) (2A) (PHENOTY? OR TRAIT? OR CHARAC
L3 19 S L1 AND L2
L4 10 S L3 NOT PY>1998

l6 1-5 ab

L6 ANSWER 1 OF 5 IFIPAT COPYRIGHT 2003 IFI
AB There is provided soybean protein products of significantly lowerstachyose content as a function of an improved soybean having a seed stachyose content of less than 50 Mu mol/g. Improved soybean lines are provided as are methods of using such reduced stachyose soybeans.

L6 ANSWER 2 OF 5 PCTFULL COPYRIGHT 2003 Univentio
ABEN The instant invention pertains to the identity, characterization and manipulation of a soybean enzyme that results in the alteration of raffinose saccharide, sucrose, phytic acid and inorganic phosphate content of soybean seeds, thus leading to valuable and useful soybean products. The instant invention comprises soybean lines with decreased capacity for the synthesis of myo-inositol 1-phosphate in the tissue of developing seeds in comparison to seeds of other soybean lines. As taught herein, reduction of myo-inositol 1-phosphate synthase enzymatic activity by any of several means will result in soybean seeds displaying the instant phenotype.
ABFR L'invention concerne l'identite, la caracterisation et la manipulation d'une enzyme de soja qui altere la teneur en saccharide de raffinose, en saccharose, en acide phytique et la teneur en phosphates inorganiques des amandes de soja, fournissant ainsi des produits du soja interessants et utiles. L'invention concerne egalement des lignees de soja presentant une capacite reduite a synthetiser le myo-inositol 1-phosphate dans le tissu des amandes en developpement, par rapport a d'autres lignees de soja. La reduction de l'activite enzymatique de la myo-inositol 1-phosphate synthase, engendree par l'un quelconque des differents moyens etudies donne des amandes de soja ayant le phenotype considere.

L6 ANSWER 3 OF 5 PCTFULL COPYRIGHT 2003 Univentio
ABEN This invention relates to a novel isoflavone-enriched soy protein product and a method used for its manufacture. The finished soy protein product displays desirable flavor and functional properties, and its isoflavone content is substantially increased compared to traditional soy protein concentrates and isolates. In addition the total sulfur containing amino acid content is improved compared to soy protein isolates. The method for the manufacture of the novel soy protein product results in improved yield and reduced waste products compared to those used to manufacture soy protein concentrates and isolates. The novel soy protein product displays desirable flavor, composition, and performance as an ingredient in the production of dairy or meat based food products such as infant formula, nutritional beverage, milk replacer, soy extended bologna, imitation processed cheese spread, water-injected ham, yogurt and frozen dessert.
ABFR Nouveau produit proteique a base de soja enrichi en isoflavone et son procede de fabrication.
Le produit proteique a base de soja presente des proprietes de saveur et des fonctionnalites

interessantes, et sa teneur en isoflavone est sensiblement accrue par rapport aux concentres et
isolats de proteine de soja traditionnels. En outre, la teneur totale en acides amines soufres est
amelioree par rapport aux isolats de proteine de soja. Le procede de fabrication du nouveau produit
proteique a base de soja donne un rendement accru et reduit la production de dechets par rapport aux
produits utilises pour fabriquer des concentres et isolats de proteines de soja. Le nouveau produit
proteique a base de soja est interessant du point de vue de sa saveur, de sa composition et de son
comportement comme ingredient dans la production de produits alimentaires a base de lait ou de
viande tels que lait maternise, boissons nutritives, substituts de lait, mortadelle au soja,
simili-fromage fondu a tartiner, jambon avec adjonction d'eau, yaourts et desserts glaces.

L6 ANSWER 4 OF 5 PCTFULL COPYRIGHT 2003 Univentio
ABEN There is provided soybean protein products of significantly lower stachyose content as a
function of an improved soybean having a seed stachyose content of less than 45 mumol/g (as is).
Improved soybean lines are provided as are methods of using such reduced stachyose soybeans.
ABFR On decrit des produits proteiniques derives du soya et dont la teneur en stachyose est
significativement abaissee. Ils proviennent d'un soya ameliore dont la teneur en stachyose des
semences est inferieure a 45 mumol/g (en l'etat). On decrit des lignees de soya ameliore ainsi que
des procedes d'utilisation concernant ces soyas a faible teneur en stachyose.

L6 ANSWER 5 OF 5 USPATFULL
AB There is provided soybean protein products of significantly lowerstachyose content as a function of an improved soybean having a seed stachyose content of less than 50 .mu.mol/g. Improved soybean lines are provided as are methods of using such reduced stachyose soybeans.

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L6 5 S L4 AND LR33

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